

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.4
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	HOT COPPA Denver, CO Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn	14
BASQUE SALAMI Chicago, US Berkshire Pork. Peppery, Fruity	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	<i>Marinated Olives, Guindilla Peppers, Patatas Bravas, Jamón Serrano, Fuet, Aged Manchego, Mahón, Membrillo</i>	
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy		

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	POTATO TORTILLA Chive Sour Cream	7.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
ASPARAGUS Romesco	11.5	BOQUERONES Olives, Piquillo Peppers	6
ROASTED CAULIFLOWER Green Goddess	9.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
SPRING ONIONS Salbitxada	8	STEELHEAD A LA PLANCHA* Vizcaina Sauce	14.5
BROCCOLINI Lemon, Garlic	10.5	PRAWNS A LA PLANCHA Red Chimichurri	15
ROASTED CARROTS Mojo Verde Canario	9.5	HAMACHI CRUDO* Cucumbers, Cilantro, Fresno's	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	STEAMED CLAMS Sausage, Black Garlic	15.5
OYSTER MUSHROOMS <i>Jacob's Farm</i> Herb Mojo	12.5	MUSSELS Sofrito, White Wine	14.5
CRISPY ARTICHOKEs Saffron Aioli	10	HARISSA CHICKEN THIGH Aji Verde	10.5
GREEN BEANS Harissa Vinaigrette	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
BURRATA Walnut Pesto	12.5	BACON-WRAPPED DATES Valdeón Mousse	8
QUESO A LA PLANCHA Caña De Cabra, Pimentón	10	PORK BELLY Quince Mostarda	10.5
RED PEPPER HUMMUS Piquillo Pepper Purée, Lavash	7.5	NY STRIP* Fingerling Potatoes, Horseradish Gremolada	16
WHIPPED SHEEP'S CHEESE Pimentón	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
		SPICED BEEF EMPANADAS Red Pepper Sauce	8.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Romaine Lettuce	11
CANTALOUPE SALAD Crispy Serrano, Sheep's Cheese, Mint	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
	HALF / FULL
PAELLA VERDURAS Spring Onions, Mushrooms, Broccoli, Asparagus, Garlic Aioli	19 / 38
PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp, Salmorreta	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Garbanzos, Gaucho Sausage	28 / 56
PARRILLADA BARCELONA* Strip Steak, Italian Sausage, Pork Loin, Chicken	34.5 / 69

DESSERTS

BASQUE BURNT CHEESECAKE Strawberries	10.5
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
ARROZ CON LECHE Cinnamon	10

EXECUTIVE CHEF EMILIO GARCIA SOUS CHEFS FRANCISCO GUERRA & DEON DAVIS

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Alvarinho</i>	4.5	9	36
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus, Rothenberg , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Central Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	14	56
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biografico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Douro, Portugal	<i>Touriga Nacional</i>	6	12	48
2023	Caves São João, Baga Nova , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 1L	<i>Manzanilla</i>	6	48
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9	93
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52

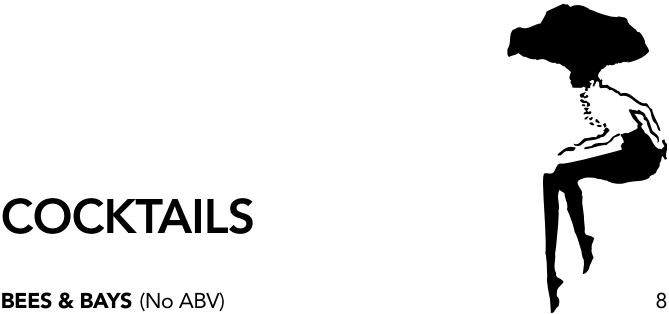
SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		16	64

WINE FLIGHTS

3 Half Glasses

TRUST FALL Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.	18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14
BIO-CURIOUS Diorama / Sotabosc / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5



COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
PASSENGER PRINCESS MEll Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Tangerine Powder	14
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
GINTONICS Inspired by three of Spain’s most iconic regions.	15
CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Nordes Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher 10.5 38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit	glass carafe 13 52
BEER	
DRAFT Odell, Lagerado—CO Crooked Stave, New Zealand Pilsner—CO Ratio, Repeater Pale Ale—CO Denver Beer Co. Incredible Pedal IPA—CO	caña doble 3.75 7.5 4.25 8.5 3.75 7.5 4 8
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Peroni, Lager—Italy Firestone Walker, 805 Cerveza—CA Elevation, 8 Second Kolsch—CO Crooked Stave, Petit Rose Sour—CO Avery, Electric Sunshine Tart Ale—CO Odell, Hazer Tag IPA—CO Melvin Brewing, IPA—WY Ska Brewing, Modus Hoperandi—CO Telluride, Face Down Brown—CO Left Hand, Milk Stout—CO Great Divide, Yeti Imperial Stout—CO Isastegi, Sagardo Natural Cider—Spain (750mL)	7 8 7 7.5 10 8.5 8.5 9.5 8 8 9 36